The

Admiral Semmes

and Motor Hotel

MOBILE

AFFILIATED NATIONAL HOTELS SERVE THESE CITIES: IN ALABAMA — Birmingham, *The Thomas Jefferson;* Mobile, *The Admiral Semmes and Motor Hotel;* IN DISTRICT OF COLUMBIA — Washington, D. C., *The Washington;* IN INDIANA — Indianapolis, *The Claypool;* IN LOUISIANA — New Orleans, *The Jung* and *The De Soto;* IN NEBRASKA — Omaha, *The Paxton;* IN NEW MEXICO — Clovis, *The Clovis;* IN SOUTH CAROLINA — Columbia, *The Wade Hampton;* IN TEXAS — Austin, *The Stephen F. Austin;* Dallas, *The Baker* and *The Travis;* El Paso, *The Cortez;* Galveston, *The Buccaneer, The Galvez and Villa, The Jean Lafitte, The Seahorse, Coronado Courts;* Laredo, *The Plaza;* Marlin, *The Falls;* San Angelo, *The Cactus;* San Antonio, *The Menger* and *Angeles Courts;* IN VIRGINIA — Mountain Lake, *The Mountain Lake;* Norfolk, *The Monticello.*

☆ ☆ ☆ ☆ The Coffee Shop ☆ ☆ ☆ ☆ ☆ a la Carte Selections ☆ ☆ ☆ ☆

Appetizers

Fresh Gulf Shrimp Cocktail	.85
Shrimp Remoulade	.95
Fresh Gulf Crabmeat Supreme	1.25
Fruit Cocktail Supreme	.60
Half Grapefruit Maraschino	.25
Chilled Tomato or V-8 Vegetable Juice	.20 - .35
Canape of Anchovies	.85
Hearts of Celery	.35
Ripe and Green Olives	.40
Celery and Olives	.60

Soups

Soup du Jour, cup	.20	bowl	.35
Creole Gumbo, with Rice, cup	.45	bowl	.75
Onion Soup, au Gratin			.60
Plantation Vegetable Soup			.35
Cream of Tomato Soup			.35
Chicken Noodle Soup			.35

Salads

Chef's Salad Bowl with Anchovies			1.25
Pear and Cottage Cheese Salad			.75
Pineapple and Cottage Cheese			.75
Lettuce and Tomato Salad			.50
Fresh Fruit Salad			.75
Mixed Green Salad	.50	Waldorf Salad	.65
Hearts of Lettuce	.35	Chicken Salad	1.00
Tuna Fish Salad	1.00	Potato Salad	.45
Sliced Tomato	.40	Asparagus Salad	.75

French, Thousand Island, Blue Cheese or Chef's Dressing Served with Salads

Half Spring Chicken

Unjointed and "SKILLET FRIED" in the Heart of Dixie
Rice and Gravy, Lettuce and Tomato Garni
Hot Southern Biscuits and Clover Honey

1.75

Shrimp Remoulade Plate, Vieux Carre

Fresh Gulf Shrimp with Our Own Remoulade Sauce, Red-Ripe Tomato, Olives, Pickles, Garni, Crisp Saltines

1.65

U. S. Choice Top Sirloin Steak

French Fried Potatoes, Chef's Salad Bowl, Choice of Dressing

3.25

From the Cold Buffet

Chilled Stuffed Tomato with Fresh Shrimp or Chicken Salad, Saratoga Chips, Olives and Pickles Garni, Crisp Saltines and Butter	1.25
Fresh Fruit Plate, with Scoop of Sherbet, Graham Wafers	1.25
Assorted Cold Meats, Potato Salad	1.50
with Sliced Turkey	1.75
Cold Baked Ham with Waldorf Salad	1.60
Imported Norwegian Sardines, Sliced Bermuda Onion, Garnish	1.25

Hot Turkey Poulette

Sliced Breast of Turkey on Toast, Crisp Bacon, and Covered with a Mushroom Poulette Sauce, Parmesan Cheese and Toasted under the Broiler, Served with Saratoga Chips and Whole Spiced Peach

1.75

Shrimp a la Creole

Casserole of Gulf Shrimp in the Creole Style with Steamed Rice, Chef's Tossed Green Salad, French Dressing Hot Rolls

1.75

Red Snapper Jean Lafitte

Filet of Red Snapper in White Wine, with Shrimp, Covered with Sauce Duglere, and Topped with Roman Cheese and Baked in the Oven — Served with Steamed Louisiana Rice and Chef's Tossed Green Salad, French Dressing, Hot Rolls & Butter

2.00

A Selection of Dishes

:: **SEAFOOD SPECIALTIES** ::

Fried Tenderloin of Gulf Trout, Tartare Sauce, French Fried Potatoes, Spicy Cole Slaw	1.25
Broiled Whole Fresh Gulf Flounder, Lemon Butter, French Fried Potatoes, Chef's Salad, French Dressing	1.50
Fresh Gulf Crabflake Omelette, Biloxi; French Fried Potatoes, Lettuce and Tomato Garni	1.50
Fried Jumbo Gulf Shrimp, French Fried Potatoes, Spicy Cole Slaw	1.65
Shrimp a la Newburg, au Sherry	1.60
1 Doz. Fried Oysters, Fried Potatoes, Cole Slaw	1.50
Broiled Individual Red Snapper, Lemon Butter, French Fried Potatoes, Tossed Green Salad	1.75
Baked Stuffed Crab, Fried Potatoes, Cole Slaw	1.25

Entrees

U. S. Choice Sirloin Steak			5.00
Broiled Filet Mignon			4.50
Broiled Lamb Chops, one	1.75	two	3.25
French Lamb Chop, Mixed Grill			2.50
Veal Chop or Cutlet, Saute	1.60	Breaded	1.75
Two Western Pork Chops			1.85
Center Cut Thick Ham Steak			2.60
Half Spring Chicken, Broiled			1.75
Fresh Chicken Livers, Saute on Toast			1.65
Broiled with Bacon			1.75
Chicken a la King in Casserole, Toast Points			1.75
or Tetrazinni, au Gratin			2.10
Broiled Calf Liver Steak, French Fried Onion Rings			1.85
Grilled Chopped Sirloin Steak, Onion Gravy			1.75

Potatoes - Vegetables

Fresh Vegetable Plate with Poached Egg	.95
Potatoes—	
du Jour, Fried, Hash-Browned	.25
au Gratin	.40
Vegetables—	
Green Peas, String Beans	.25
Brussels Sprouts, Broccoli, Cauliflower	.35
French Fried Onion Rings	.45

Desserts

Layer Cake	.30	Pie a la Mode	.40
Orange or Pineapple Sherbet			.20
Vanilla, Chocolate or Strawberry Ice Cream			.20
Chocolate Sundae			.25
Rainbow Parfait			.40
Assorted Pie	.25	with Cheese	.35
American Cheese			.30
Philadelphia Cream Cheese, Jelly			.35
Blue or Camembert Cheese			.40

From the Sandwich Bar

OUR SPECIAL CLUB SANDWICH—Double Decker with Sliced Chicken, Bacon, Lettuce, and Tomato, Saratoga Chips, Olives and Pickles Garni — 1.25

OPEN FRIED TROUT SANDWICH ON TOAST—Tartar Sauce, French Fried Potatoes, Savory Cole Slaw, Garni — 1.25

OPEN CHICKEN FRIED STEAK SANDWICH—On Toast, Rich Cream Gravy, French Fried Potatoes, Lettuce and Tomato Garni — 1.25

"ADMIRAL DELUXE"—Open Melted American Cheese on Toast, with Broiled Tomato, Melba Crisp Bacon, Whole Pickled Peach and French Fried Potatoes, Garni — 1.00

"GOLDEN WEST"—Open Broiled Sugar-Cured Ham on Toast, Covered with Scrambled Eggs, a Touch of Sauce Ranchero, American Cheese and Baked under the Broiler, French Fried Potatoes, Spiced Whole Peach Garni — 1.75

Cold Baked Ham	.60	Swiss Cheese	.50	Hot Turkey	1.25
Fried Ham	.60	American Cheese	.40	Ham or Bacon and Egg	.65
Sliced Chicken	.85	Toasted Cheese	.50	Bacon and Tomato	.50
Chicken Salad	.65	Cold Roast Beef	.75	Corned Beef	.75
Western	.60	Hot Beef	1.00	Salami or Goose Liver	.50

The Admiral Semmes in Mobile

Beverages

Coffee, cup	.10	pot	.20	Cocoa	.20
Iced Tea			.10	Hot Chocolate, pot	.25
Iced Coffee			.15	Sweet Milk	.15
Hot Tea, pot			.15	Buttermilk	.15
Sanka Coffee, cup	.10	pot	.20	Half and Half	.50

:: ***Additional Charge of 5¢ per Item for Room Service Orders*** ::

519

Today's Menu

MONDAY, FEBRUARY 24, 1964

APPETIZERS

Oyster Cocktail	95¢
Shrimp Cocktail	85¢
Sherried Grapefruit Half	30¢
Beef Bouillon on Rocks	25¢
Chilled Kadota Figs en Orange Juice	45¢
Cold Vichyssoise w/Chives	40¢
Soup du Jour, cup 20¢ bowl	35¢

LUNCHEON

85¢ TODAYS SPECIAL 85¢

Baked Chicken Legs en Country Style Gravy, Parslied Rice -Or- Baked Seafood Salad Almondine

Young Garden Spinach au Buerre
Stewed Pinto Beans - Escalloped Tomatoes (Choice of two Vegetable)
Green Salad - French Dressing
Chocolate Fudge Cake Float -or- Fruit Jello Coffee/Tea

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CHEF'S SPECIAL OYSTER LOAF

Fried Oysters on Toasted French Bread, Catsup
Cole Slaw
Coffee Tea
95¢

SARDINES A LA PIZZA

(2) Individual Pizzas with Pickles, Olives and Potato Chips
Coffee Tea
85¢

OUR PANTRY SPECIAL

Fresh Gulf Shrimp Remoulade en Crisp Lettuce Cup w/Pickle, Egg Wedges and Tomato Garni
Brown Bread Butter Saltines
Coffee Tea
1.65

BURGER SPECIAL

Choice Open Face Hamburger on Toasted Bun, Sliced Onion, Tomato, Pickle and Lettuce
French Fried Potatoes
Chocolate Fudge Cake Float Coffee

85¢

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DESSERTS A LA CARTE

Chocolate Cream Pie	30¢
Dutch Apple Pie	25¢
Peche Melba	45¢
Chocolate Eclair	30¢
Strawberry Shortcake	40¢
Cherry Sundae	35¢
Fruit Cake	35¢
Chocolate Fudge Cake Float	20¢
Jello w/Whipped Topping	20¢

TABLE D'HOTE LUNCHEON

APPETIZERS:
Old Fashioned Vegetable Soup - Chicken Broth with Rice, - Or - Chilled Juice du Jour

ENTREES:

Steamship Roast Beef au Jus	1.45
Roast Young Tom Turkey, Herb Dressing, Giblet Gravy, Cranberry Sauce	1.50
Broiled 8 oz T-Bone Steak, Corn Relish, Onion Ring	1.95
French Fried Fillet of Fresh Gulf Snapper, Cole Slaw, Tarter Sauce	2.00
Grilled Center Cut Pork Chops, Jamaica Relish, Apple Ring	1.45
Broiled Tenderloin Tips en Brochette, Sauce Bordalaise, Onion Ring	2.00
Fluffy Wisconsin Cheese Omelette, Spiced Peach	1.35

VEGETABLES:
Snowflake Potatoes - Young Garden Spinach au Buerre - Stewed Pinto Beans - Escalloped Tomatoes

SALADS:
Chef's Green Salad - (Choice of Dressing) - Dilled Cole Slaw - Congealed Salad w/Mayonnaise

DESSERTS:
Chocolate Fudge Cake Float - Fruit Jello - Assorted Sherbets

Cornsticks-Butter Rolls
Coffee or Tea

Affiliated National Hotels — Host to the Nation